



Food Facility Inspection Report

Philadelphia Dept of Health/Office of Food Protection 555 S. 43rd St., www.phila.gov/health/foodprotection/foodsafetyreports.html		No. of Risk Factor/Intervention Violations		Date	01/16/2019
		No. of Repeat Risk Factor/Intervention Violations		Time In	10:55 AM
		Number of Corrections	1	Time Out	01:45 PM
Food Facility Chipotle Mexican Grill	Address 3925 WALNUT ST 19104	Telephone (215) 222-0632	Establishment Type Restaurant: Eat-In	District 3	Sub 1
Licensee Chipotle Mexican Grill of Colorado, LLC	Corporate Officer Steve Ellis		Purpose of Inspection Reinspection	Inspection Type Reinspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Hot-Hold Unit	165.0 ° F	Chicken / Hot-Hold Unit	149.0 ° F	Chicken / Walk-In Cooler	34.0 ° F
Corn / Cold-Hold Unit	36.0 ° F	Guacamole / Cold-Hold Unit	39.0 ° F	Salad / Cold-Hold Unit	39.0 ° F
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Food Disposal

Food Types	Volume	Unit	Pounds
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
35	Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation.
36	Violation of Code: [46.981(k)(I)] Visible physical evidence of rodent / insect activity observed in the food prep/ warewashing area. Roaches (nymphs, white roach observed, small to large size roaches observed) observed in food prep area/warewashing area. Drain flies observed throughout establishment; rear prep area, front dining area, warewashing area. Food prep is conducted and food contact surfaces are stored in this area. Potential rodent harborage areas inside the food facility observed under the warewashing sink area due to loose fitting steel wool used to caulk pipe, roaches observed coming from metal beam (located on top of base coving) under three compartment sink. New Violation.
45	Violation of Code: [46.672] Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation.
53	Violation of Code: [46.921] Low grout observed between floor tiles in warewashing/prep area. New Violation.
Remarks	
Summary Statements	Due to imminent health hazards observed during this inspection, the establishment has been issued a Cease Operations Order and must discontinue food operations immediately. The establishment cannot operate for a minimum of 48 hours. The establishment cannot operate until the required fee is paid and the establishment is approved by the Department to resume operations. Please contact the Sanitarian at the phone number listed below for a re-inspection once the violations have been corrected and the fee has been paid.

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

Person in Charge (Signature) Tiffany Rowe ServSafe Exp 1/2022	Date: 01/16/2018
Inspector (Signature) Ashley Kornegay (215) 685-7541	Date: 01/16/2019



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature				
1	IN	Certification by accredited program, compliance with Code, or correct responses			16	IN	Proper cooking time & temperature		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperature		
3	IN	Proper use of reporting; restriction & exclusion			19	IN	Proper hot holding temperature		
Good Hygienic Practices					20	IN	Proper cold holding temperature		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control; procedures & record		
Preventing Contamination by Hazards					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Population				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedure				
12	IN	Required records available: shellstock tags, parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection From Contamination					<div>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</div>				
13	IN	Food separated & protected							
14	IN	Food-contact surfaces: cleaned & sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			42	IN	Utensils, equipment & linens: properly stored, dried & handled		
29	IN	Water & ice from approved source			43	IN	Single-use & single-service articles: properly stored & used		
30	IN	Variance obtained for specialized processing methods			44	IN	Gloves used properly		
Food Temperature Control					Utensils, Equipment and Vending				
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
32	IN	Plant food properly cooked for hot holding			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
33	IN	Approved thawing methods used			47	IN	Non-food contact surfaces clean		
34	IN	Thermometer provided & accurate			Physical Facilities				
Food Identification					48	IN	Hot & cold water available; adequate pressure		
35	OUT	Food properly labeled; original container			49	IN	Plumbing installed; proper backflow devices		
Prevention of Food Contamination					50	IN	Sewage & waste water properly disposed		
36	OUT	Insects, rodents & animals not present; no unauthorized persons			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
37	IN	Contamination prevented during food preparation, storage & display			52	IN	Garbage & refuse properly disposed; facilities maintained		
38	IN	Personal cleanliness			53	OUT	Physical facilities installed, maintained, & clean		
39	IN	Wiping cloths: properly used & stored			54	IN	Adequate ventilation & lighting; designated areas used		
40	IN	Washing fruit & vegetables			Philadelphia Ordinances				
Proper Use of Utensils					56	IN	Person in Control of premises has not posted "No Smoking" signs.		
41	IN	In-use utensils: properly stored			56+	IN	Philadelphia Ordinances		

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